WELLS MANUFACTURING COMPANY
2 ERIK CIRCLE, P. O. Box 280
Verdi, NV 89439
telephone: 775-689-5700
fax: 888-492-2783
www.wellsbloomfield.com

Concessionaire

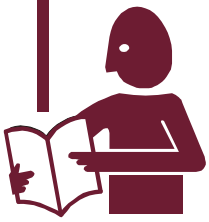
OWNERS MANUAL

WBC-Series Countertop Hot Dog Bun Cabinet

Model WBC-20 Hot Dog Bun Cabinet

Includes:

Installation
Operation
Use & Care
Servicing Instructions



IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

p/n 305916 Rev. (-) ECN-12456 M044 072803 cps

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS MFG. CO. is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MFG. CO. PRODUCTS.

This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Mfg. Co. for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Mfg. Co. factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Mfg. Co. authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere.

Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 689-5700 or fax (888) 492-2782, for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats and replacement indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
8. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
9. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
10. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Manufacturing Co. appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

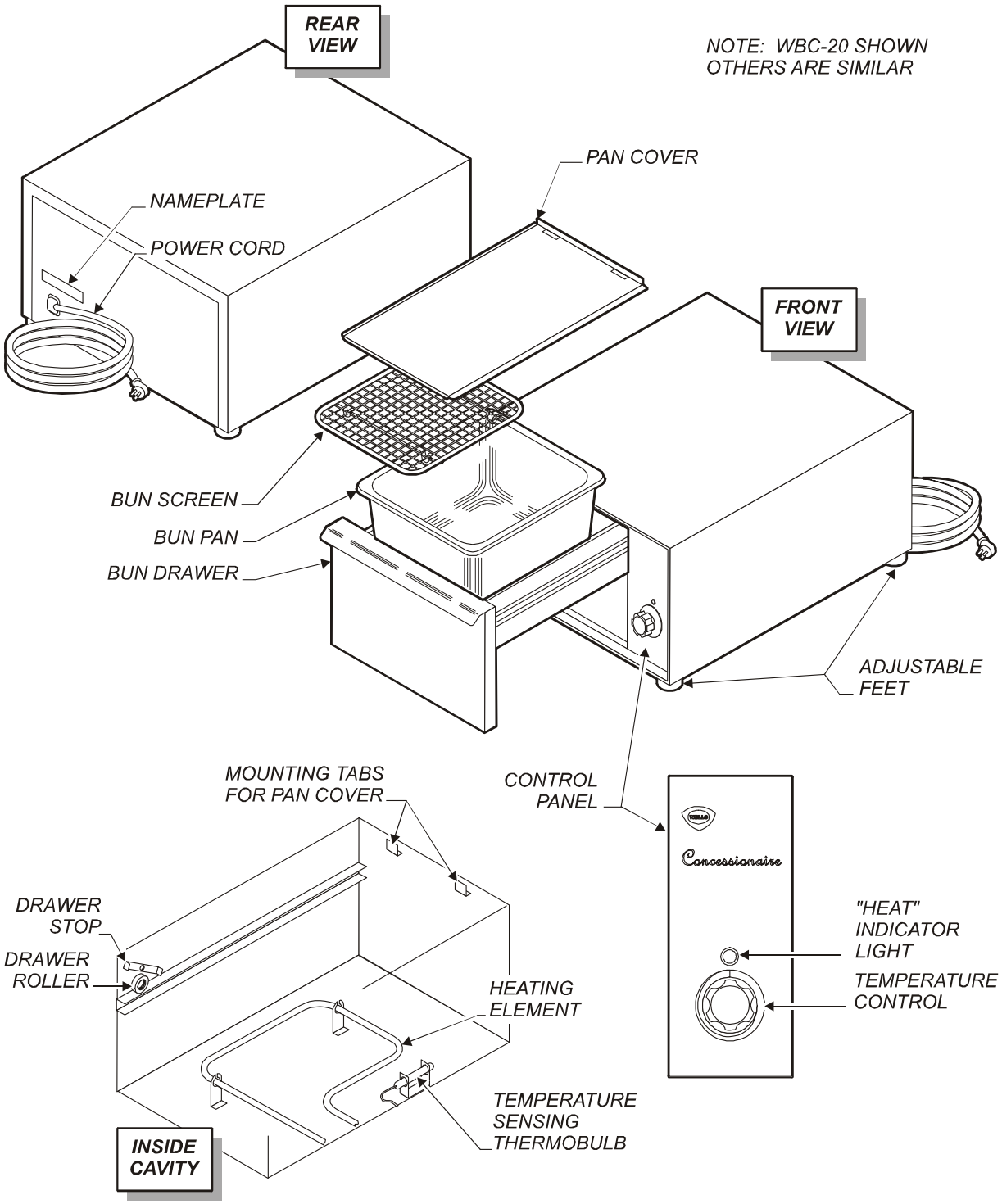
This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	WIDTH	HEIGHT	DEPTH	NOMINAL BUN CAPACITY
WBC-20	17" (432mm)	10-1/4" (265mm)	20-1/2" (520mm)	42
WBC-30	24" (610mm)	10-1/4" (265mm)	20-1/2" (520mm)	48
WBC-50	36" (915(mm)	10-1/4" (265mm)	20-1/2" (520mm)	64

MODEL	VOLTS 1ø	WATTS	AMPS	POWER CORD
WBC-20	120	400	3.3	NEMA-5-15P
	240	400	1.7	NEMA 6-15P
WBC-30	120	500	4.2	NEMA-5-15P
	240	500	2.1	NEMA 6-15P
WBC-50	120	650	5.4	NEMA-5-15P
	240	650	2.7	NEMA 6-15P

FEATURES & OPERATING CONTROLS



PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is intended to hold previously baked food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

WARNING:
ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

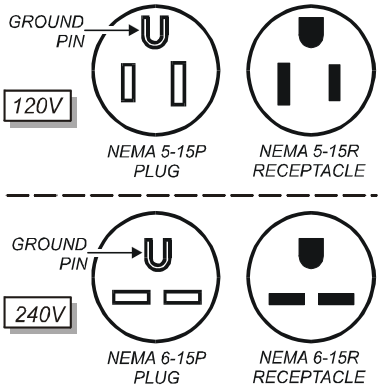
AGENCY LISTING INFORMATION

Agency approvals are pending.

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

IMPORTANT:
This appliance requires a properly installed and grounded NEMA 5-15R or NEMA 6-15R receptacle. Contact a licensed electrician to install the proper circuit if one is not available.



UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS
1 ea. BUN PAN
1 ea. BUN SCREEN
1 ea. PAN COVER

SETUP

WBC-Series Hot Dog Bun Warmers are designed to support the matching WRG-Series Hot Dog Roller Grille. Setup the bun warmer only on a firm, level surface.

Verify that the unit sits firmly ON ALL FOUR FEET. With a spirit level, check that the bun warmer is level front-to-back and side-to-side. With the adjustable feet, adjust as required to level the appliance. All four feet must be adjusted to firmly contact the counter in order to prevent tipping.

Refer to the *Installation Instruction Sheet* for required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces.

Avoid storing flammable or combustible materials in, on or near the appliance.

ELECTRICAL INSTALLATION

This appliance requires a properly installed and grounded NEMA 5-15R or NEMA 6-15R receptacle. The ground prong (large round pin) of the power cord is part of a system to protect you in the event of equipment damage. Never cut off the ground prong nor twist a blade to fit an existing electrical receptacle Contact a licensed electrician to install the proper circuit if one is not available.

PREPARATION

1. Open the BUN DRAWER.
   a. Be sure the BUN PAN is clean and properly installed.
   b. Remove the BUN SCREEN.
   c. Be sure the PAN COVER is clean and properly installed.
2. If moist heat is required:
   Place a small wet towel in the bottom of the BUN PAN; or,
   Pour a small amount of water (8 oz. maximum) into the bottom of the BUN PAN.
3. Reinstall the BUN SCREEN. Screen must be installed with feet pointing down. When used with moist heat, the screen will prevent the hot dog buns from contacting the water in the bottom of the pan.
4. Load hot dog buns into the pan. Close the door.
5. Plug the appliance into an appropriate receptacle.

Temperature control is by THERMOSTAT. The knob position is an indication of the temperature, where higher numbers indicate higher temperature.

Turn the TEMPERATURE CONTROL KNOB to "HI". Allow the warmer to pre-heat for 10 minutes. At the end of the pre-heat period, set the knob to the desired temperature setting.

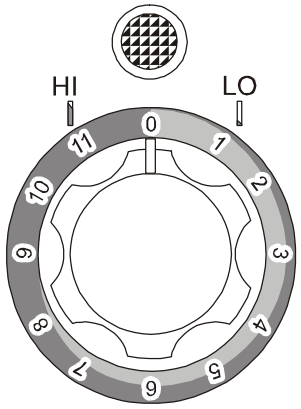
The HEAT INDICATOR LIGHT will glow whenever the heating element is energized. The indicator light stops glowing when the warmer is at the desired temperature.

During use, rotate product so that oldest product is used first.

At closing, perform *CLEANING* as outlined on page 6.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.



Temperature Control Knob

IMPORTANT:
Add water to the bun pan and install the bun screen before loading product. This will keep the product moist until used.

Check the water in the pan each time new product is added. Replenish as needed.

CLEANING INSTRUCTIONS

DANGER
ELECTRIC SHOCK HAZARD
DO NOT SPRAY WATER ON OR AROUND ELECTRICAL EQUIPMENT
DO NOT WASH FLOOR NEAR ELECTRICAL EQUIPMENT WITH WATER SPRAY

CAUTION:
ELECTRIC SHOCK HAZARD

Do not submerge or immerse warmer cabinet in water.

CAUTION:
BURN HAZARD

Unplug warmer and allow to cool.

IMPORTANT:
DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the appliance.

PROCEDURE: Clean Hot Dog Bun Warmer

PRECAUTIONS: Unplug unit and allow to cool

FREQUENCY: Daily

TOOLS: Soft Bristle Brush
Mild Detergent, Clean Soft Cloth or Sponge
Non-abrasive scouring pad

1. Remove bun screen and bun pan. Dump out crumbs and any remaining water.
   Push down on front end of drawer stops and remove bun drawer.
   Remove pan cover.
   Bun pan, screen and cover items may be washed in a dishwasher, or in a sink using mild detergent and a soft cloth or sponge.
2. Using a soft bristle brush, brush all crumbs from warmer cavity. Take care that the thermobulb and associated capillary tube are not damaged.
3. Clean cabinet and bun drawer by wiping with a soft cloth moistened with water and a mild detergent. Rinse by wiping with a soft cloth moistened with clean water. Dry with a soft cloth.
4. Be sure pan cover is completely dry, then reinstall on mounting hooks at top rear of warmer cavity.
5. Be sure bun drawer is completely dry, then reinstall on drawer rollers.
6. Reinstall bun pan, and bun screen with feet down. Close bun drawer.
   NOTE: Do not add water to bun drawer until unit is ready for use.

Procedure is complete

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to appliance	Circuit breaker off or tripped	Reset circuit breaker
	Power cord damaged or un-plugged	Inspect, repair or plug into appro-priate receptacle as req'd
Appliance does not heat	Thermostat "OFF"	Set to desired temperature
	Damaged wiring	Inspect, correct or repair as req'd
Drawer hard to install	Drawer stop in wrong position, interfering with drawer	Move stop to proper position
Drawer hard to move	Drawer improperly installed	Install drawer properly
	Drawer roller damaged	Contact Authorized Wells Service Agency for repairs
Buns soggy	Bun screen missing or improperly installed	Install screen with feet down
	Too much water in pan	Add no more that 8 oz. of water
Buns dry out too fast	Pan cover not properly installed	Properly install cover
	Unit not used in moist-heat mode, or insufficient water in pan	Place wet towel in pan, or pour no more than 8 oz. of water into pan.

SERVICE PARTS

IMPORTANT:
Use only factory authorized service parts.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

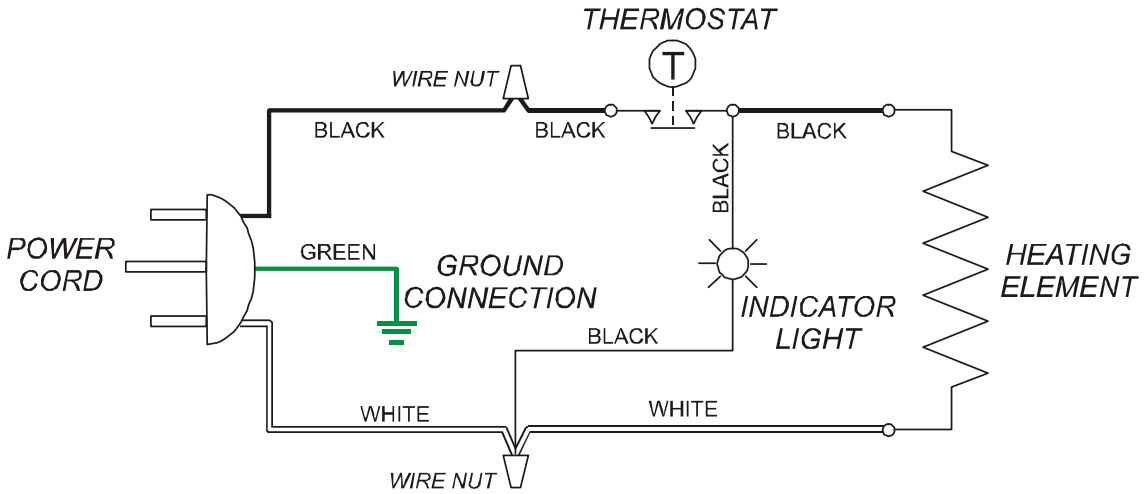
Wells Manufacturing Co.
2 Erik Circle
P. O. Box 280
Verdi, NV 89439
phone: (775) 689-5700
fax: (888) 492-2783
(Service Parts Dept.)

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

AVAILABLE ACCESSORIES	PART NO.
BUN PAN for WBC-20	23001
BUN PAN for WBC-30	23002
BUN PAN for WBC-50	23003
BUN SCREEN for WBC-20	23004
BUN SCREEN for WBC-30	23005
BUN SCREEN for WBC-50	23006
GRAPHIC (BUN PHOTO) for WBC-20	23007
GRAPHIC (BUN PHOTO) for WBC-30	23008
GRAPHIC (BUN PHOTO) for WBC-50	23009

SERVICE PARTS	PART NO
HEATING ELEMENT WBC-20 120V	506001
HEATING ELEMENT WBC-20 240V	506002
HEATING ELEMENT WBC-30 120V	506003
HEATING ELEMENT WBC-30 240V	506004
HEATING ELEMENT WBC-50 120V	506005
HEATING ELEMENT WBC-50 240V	506006
THERMOSTAT, ALL MODELS	58936
TEMPERATURE CONTROL KNOB, ALL	81756
HEATING INDICATOR LIGHT, 120V UNITS	8718-31
HEATING INDICATOR LIGHT, 240V UNITS	55697
DRAWER ROLLERS (pk 4)	506007
DRAWER STOP (pk 2 w/hardware)	506008
ADJUSTABLE FEET (pk 4)	505951

WIRING DIAGRAM



CUSTOMER SERVICE DATA

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) □ 120 □ 240

CFESA
Commercial Food Equipment Service Association

Wells Manufacturing proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

CUSTOMER SATISFACTION

Carrier

WELLS

WELLS

WELLS MANUFACTURING COMPANY - Division of CARRIER COMMERCIAL REFRIGERATION
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